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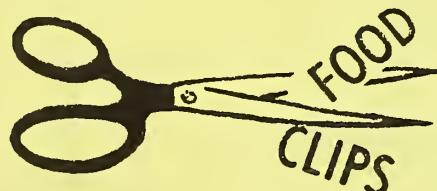
Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE
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When fruits are dried without cooking, their subsequent contact with the air as well as the enzymatic activity which takes place inside them -- tends to darken the pulp. An example? Raisins.

* * *

If properly sealed, dried food may be stored under the bed in an unheated guest room -- or in a box in the garage during winter months. Surprised? Well our ancestors did it!

* * *

Use only canned or cooked pineapple in gelatin salads. Fresh or frozen pineapple prevents gelatin from setting.

* * *

Cream cheese balls are one of the most versatile party-foods. You can prepare them a day ahead and refrigerate, covered until used. Then they may be rolled in grated cheese, coconut, pecans, crushed peanuts, or chocolate.

* * *

Cottage cheeses are served at room temperature to bring out characteristic flavor.

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"BOXED" BEEF — AND WHAT IT IS

Shipping beef to retail markets in boxes, rather than in carcass form, has become more popular with large meat packing firms since it was first initiated by a Nebraska plant some ten years ago.

Today sixty percent of the beef moves into the marketplace in this way, according to the Agricultural Marketing Service of USDA.

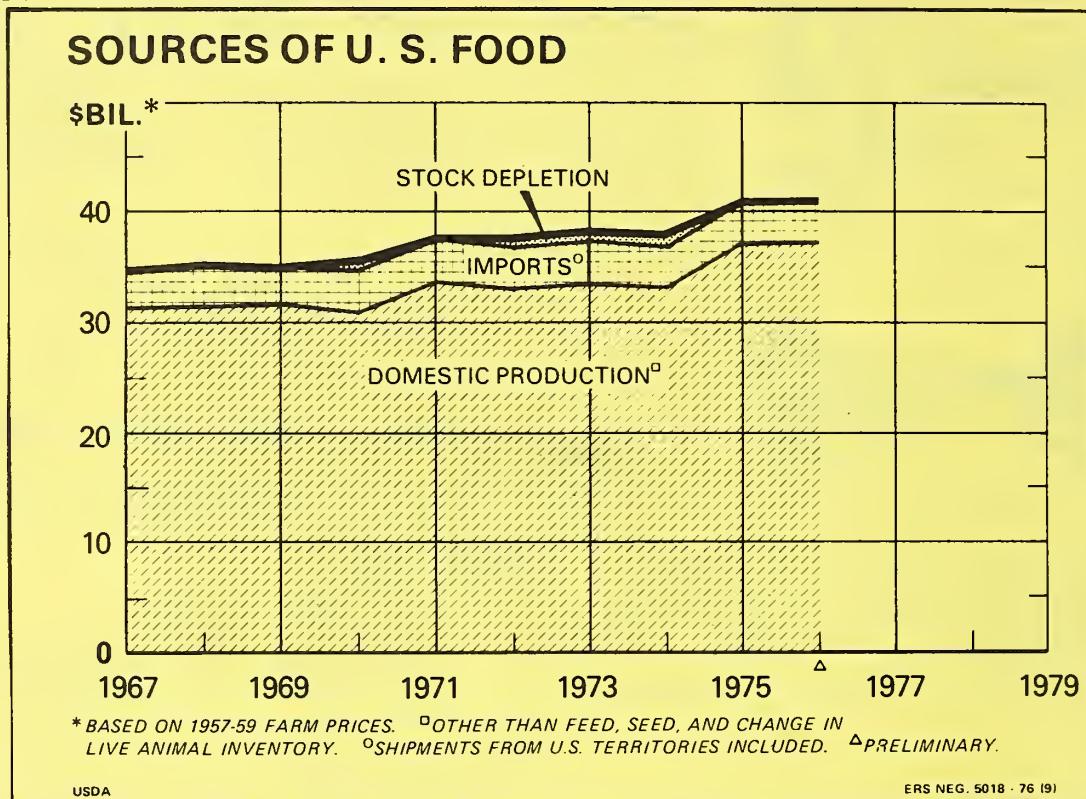
This "boxed" beef method of operation has proven to be economical for many reasons -- consumers today often like to purchase specific pieces, not whole carcasses. Some of the less desirable cuts from the forequarter are not shipped, if not needed for sale. Extended periods of storage are possible because, after fabrication, the packages are vacuum sealed in heavy plastic and held at 30-32 degrees for transporting. The plastic seal protects the beef from bacteria and reduces shrinkage during storage. Boxed beef may be stored up to 28 days with no problem. Carcass beef, by contrast, is usually stored for 2 to 5 days and seldom more than 10 days.

It is estimated that about 77% of the stores will handle boxed beef by 1980 and perhaps 90% of the beef will be transported in boxed form by 1980-82.

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AGRICULTURAL CHARTS

Sources and uses of food commodities, 1965-76¹

Year	Sources			Total net utilization	Uses		
	Net production	Imports ²	Stock change ³		Food use	Net nonfood use ⁴	Exports ⁵
	Billion dollars	Billion dollars	Billion dollars	Billion dollars	Billion dollars	Billion dollars	Billion dollars
1965	29.5	3.2	.2	32.5	27.4	.9	4.2
1966	29.1	3.5	.8	33.4	27.9	1.0	4.5
1967	31.4	3.5	-1.1	33.8	28.8	1.0	4.0
1968	31.5	3.9	-.9	34.5	29.5	1.0	4.0
1969	31.6	3.5	-.5	34.6	29.9	.9	3.8
1970	30.9	3.7	1.1	35.7	30.2	.9	4.6
1971	33.9	3.9	-1.4	36.4	31.0	.9	4.5
1972	32.9	4.0	.6	37.5	31.1	.9	5.5
1973	33.6	4.0	.8	38.4	30.2	1.0	7.2
1974	33.3	3.6	1.2	38.1	31.0	.9	6.2
1975	37.2	3.5	-2.1	38.6	30.8	1.0	6.8
1976 ^c	37.3	3.6	-.7	40.2	32.1	1.0	7.1

¹ Quantities weighted by constant 1957-59 farm prices. Domestic use allocated on the basis of value of processed products. Includes essentially all commodities having any U.S. food use. ² Includes shipments from U.S. territories.

³ Farm (other than live animals), commercial, and Government program holdings. Negatives indicate stock increases; positives signify withdrawals. ⁴ Feed and seed use omitted from total commodities to avoid double counting of use through livestock. ⁵ Includes shipments to U.S. territories. ^c Preliminary.

Prepared by the Economic Research Service of the U.S. Department of Agriculture. Slides/prints of these charts are available to the PRESS for reproduction if requested to the Editor of Food and Home Notes.

MOLDS**...ARS CULTURE COLLECTION****NATIONAL BIOLOGICAL TREASURES**

An internationally recognized collection of molds begun more than 70 years ago formed the beginning of USDA's Agricultural Research Service Culture Collection at the Northern Regional Research Center, Peoria, Illinois. USDA scientists at the center have contributed to the medical, agriculture and industrial fields including isolation of improved penicillium, classification of yeasts and a better understanding of the

functions of vitamin B-12. This invaluable mold collection provides research and identification of bacteria, yeasts and molds and Actinomycetales. Most of the collection is preserved in freeze dried form.

Among the many contributions to the microbiology of the vitamin B-12, dextran, xanthan gum, and other microbial fermentations, the ARS systematics have also carried out basic studies on microbiology of Oriental fermented foods, and on cereal microbiology.

Most of the strains in the Collection have been acquired by donation, solicited, and unsolicited, from investigators all over the world, and from the isolation work of the various curators.



USDA scientist Gordan Adams is shown sealing ampoules of freeze dried fungi with a gas-oxygen torch. Mr. Adams is assigned to the ARS Culture Collection in Peoria, Illinois.

ON DRYING FOODS

— AT HOME

Almost any type of fruit can be made into a "fruit leather" -- or a fruit roll or taffy -- and eaten "as is". If properly prepared, a dried fruit roll can be held at room temperature (70 degrees or less) for up to 30 weeks. It may also be stored for years in the freezer, or for many months in the refrigerator.

"Dried fruit leathers," formerly used primarily by campers and hikers, may also be made into beverages by adding five parts of water to one part of leather ...and put into a food blender. Fruit leathers can also be used in pie fillings, in cooking, and in toppings for desserts.

Certain modifications to the process would also make it possible to dry grapefruit, lemons, persimmons, and rhubarb.

To prepare the leathers, make a thick puree from the fruit, add a tablespoon of lemon or lime juice and 2 tablespoons of sugar per quart (if you are using orange or pineapple pulp.) Other fruits do not need the sugar). Bake in slow oven (about 140 F) for about 4 or 5 hours. You may also prepare dried fruits by the sun-method of the home dehydrator.

Vegetables and fruits may be dried for home use by carefully following either of the methods outlined in the book, "Drying Foods at Home", Home and Garden Bulletin No. 217, available for 45¢ from the Government Printing Office, Washington, D.C. 20250. It was originally published by the University of California.

A complete chart is also included on how to build your own portable electric food dehydrator.

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